

# AIPA

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- Gravity **15.4 BLG**
- ABV ---
- IBU **62**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.7 kg (95%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (5%)	78 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	20 g	60 min	13.7 %
Boil	Chinook	20 g	15 min	12.8 %
Boil	Mosaic	20 g	15 min	11.8 %
Boil	Chinook	20 g	5 min	12.8 %
Boil	Mosaic	20 g	5 min	11.8 %
Boil	Chinook	20 g	0 min	12.8 %
Boil	Mosaic	20 g	0 min	11.8 %
Dry Hop	Chinook	40 g	7 day(s)	12.8 %
Dry Hop	Mosaic	40 g	7 day(s)	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	Fermentis